Domaine Jean Tardy

Bourgogne Hautes Côtes de N "Cuvée Maëlie" 2022

GRAPES	Pinot Noir
APPELLATION	Bourgogne Hautes Côtes de Nuits
STYLE	Red

Cuvée Maëlie, named for Guillaume's daughter. Pinot Noir from 1.04 ha at Concœur, vines planted in 1966. Guyot simple, rows east to west, clay-limestone and silt, about 45 hl/ha. Fifteen months in barrel, about a tenth new. Concœur is a hamlet of the Nuits-Saint-Georges commune on the plateau directly above Vosne-Romanée, about 150 meters higher than the village. In Burgundy that height is both a climate and a rank. The slope below is where the grands crus sit; the plateau above is Bourgogne Hautes-Côtes. A degree cooler across the season, buds that break later, fruit picked a few days after the crus and holding its acid. The result is a 12.5% red Burgundy from sixty-year-old vines, with the same grower, the same cellar and the same hand as the Vosne. Fully de-stemmed with two thirds of the berries kept whole, a week cold before fermentation starts on its own, warmed slowly with few punch-downs. Aged fifteen months in barrel on the fine lees under CO ,, sulfur added late, racked once before bottling.

BOTTLE SHOT

TERROIR

VINEYARD	Concœur, Hautes-Côtes de Nuits · 1.04 ha
SOIL	Clay-limestone with silt, on the plateau just above Vosne-Romanée; rows run east to west.

CELLAR

VESSEL	Burgundy pièces, about a tenth new, the rest one and two years old
AGING	15 months in barrel
CLOSURE IN CELLAR	Cork

THE PRODUCER

Domaine Jean Tardy

A six-hectare family domaine in Vosne-Romanée, worked by father and son. Nine red wines from old Pinot Noir vines, some planted in 1929 and 1937, across nine climats from Fixin to Comblanchien, including Echézeaux Grand Cru Les Treux. Every wine is a single parcel, bottled on its own: fully de-stemmed fruit, gentle extraction, and long reductive aging in barrel.